



METHOD TO RESTART STUCK FERMENTATION

SELECT AND REHYDRATE ACTIVE DRY WINE YEAST

Select a strain that is both alcohol tolerant and a vigorous fermenter, such as Enoferm L2226, QA23, Uvaferm 43, Lalvin EC-1118, DV-10 or K1(V-1116). Calculate the amount of yeast required for the total volume of stuck wine @ 2-4 lb/1000 gallons. Rehydrate this amount of yeast in ten times its weight in 105°F clean water (approx. 1 lb yeast /1 gallon water). *The use of Enoferm Protect or Go Ferm added during the yeast rehydration step is highly recommended. Increase the volume of rehydration water by 2 and use a dose of 2.5 lb/1000 gallons Enoferm Protect or Go Ferm. Add the yeast slowly to the water while stirring to avoid clumping and allow to stand for no more than 30 minutes before addition to initial wine/water mixture.

ACTIVATE THE REHYDRATED YEAST WITH NUTRIENTS AND SUGAR

The nutrient content of the stuck fermentation will be low and unable to support adequate yeast growth. In addition the culture will require adaptation to the alcohol content of the wine.

Prepare the following initial mixture:

- 2.5 % of volume of stuck wine (25 gal/1000 gal)
- 2.5 % of volume as water (25 gal/1000 gal)
- 2 - 4 lb Fermaid K/ 1000 gal wine/water mix (100-200 g/100 gal).

Adjust sugar level of this mixture to 5°Brix with juice, concentrate or sugar (40 lb sugar/100 gal wine/water mix).

START THE FERMENTATION AND ADD THE STUCK WINE IN BATCHES

Add the rehydrated yeast to this wine/water mix and maintain the temperature at 70°-75°F.

Monitor the sugar level of the starter. When the sugar level has dropped by half (<2.5°Brix), begin to add the stuck wine to the starter. Add in batches of 20% of the total stuck wine volume (total of five additions to the starter). Add 2 lb/1000 gal of yeast hulls to each batch prior to adding to the starter. When the sugar has decreased by half, add the next batch.

When starting stuck fermentations in barrels, the above activated starter can be apportioned to 20% of the barrels, expanding the number of barrels at each stage.